

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>RAILWAY EXPRESS</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>295</b>	Date <b>01/10/2012</b>
Address: <b>13040 PLEASANT VALLEY ROAD CHILLICOTHE, OH 45601</b>		Category/Descriptive <b>COMMERCIAL CLASS 4 &lt;25,000 SQ. FT.</b>	
License holder <b>CHARLES SCHERER</b>	Inspection Time (min) <b>35</b>	Travel Time (min) <b>10</b>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) / /	Sample date/result(if required) / /

**3717-1 OAC Violation Checked**

**Management and Personnel**

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

**Food**

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
<input checked="" type="checkbox"/> 3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premise labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

**Equipment, Utensils and Linens**

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

**Water, Plumbing, and Waste**

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

**Physical Facilities**

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

**Poisonous or Toxic Materials**

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

**Special Requirements**

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

**Administrative**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

Recieved a complaint that customer purchased spoiled lunchmeat. Inspection conducted.

Cold food sampled in proper temperature of 41°f or below. Hot held food above 135°F and in proper temperature. Sanitizer, test strips, gloves and thermometers available for use. Prep areas kept clean.

**\*CRITICAL VIOLATION\***

03.4 Food: Limitation of Growth of Organisms of Public Health Concern

(G) Ready-to-eat, time/temperature controlled for safety food - date marking.

Observed a loaf of ham and loaf of bologna without date marking. Other lunchmeats were dated and were not expired. Date all tcs ready-to-eat food upon opening so food can be used or discared within 7 days to limit growth of micoorganisms. Manager discared undate meat. Violation corrected.

**\*CRITICAL VIOLATION\***

03.3 Food: Destruction of Organisms of Public Health Concern

(G) Reheating for hot holding.

Observed hot dog sauce at 100°F in hot holding and was not reheated to 165°F. Reheat all carryover food or food that were previously cooked and cooled to 165°F within 2 hours to destroy microorganisms that may grow when food passes through the temperature danger zone. Use equipment such as microwave or stove top to reheat food. Corrected.

Inspected by <b>KELLY DENNIS</b>	R.S./SIT # <b>3287</b>	Licensor <b>Ross County Health District</b>
Received by	Title	Phone <b>1-740-779-2525</b>